



## Saffron

The quality of saffron is dependent on coloring strength (crocin concentration), odor (safranal) and taste (picrocrocin). Besides in commercial evaluations content of flora waste and extraneous matter is important.

An international standard for saffron is available: ISO 3632-1:1993.

Saffron in filaments is classified into four categories (or in another word four grades) based on the content of flora waste and extraneous matter.

### Characteristic

Categories / Grades

Extra I	II	III	IV				
Max. Flora Waste % (m/m):	0.5	4	7	10			
Max. Extraneous Matter % (m/m):	0.1	0.5	1.0	1.0			



The chemistry of saffron has been investigated in detail. The major pigment, a water soluble carotenoid giving saffron its value as a dye, is crocin, a yellow-red pigment found at levels of up to 2%. Picrocrocin (less than 4%) is a bitter-tasting principle that hydrolyses to glucose and safranal (less than 4%), on drying.

**Saffron - Irani Rates in Rs. (per kg. ) 25000**

**Saffron - Kashmiri Rates in Rs. (per kg. ) 42000**

**Saffron - Baby Rates in Rs. (per kg. )51000**

High Quality Packed Saffron

Packs of net weight: 1gr, 2gr, 4gr, 5gr and 1oz.



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Saffron is dry, glossy and greasy to touch when freshly dried, turning dull and brittle with age. Besides that saffron color strength and bitter-taste (picrocorcin) decreases and its odor (safranal) increases with age.

### **How to Use Saffron**

1. For every teaspoon of not crushed Saffron thread used, add three teaspoons of water, making sure that the threads are thoroughly soaked. Add the mixture to approximately 40 ml of warm water in a bowl or tumbler and leave for a long time.

The more time you leave it, the better result you get. Add the contents to your recipe.

2. As an express method. Simply add 5 teaspoons of water for every teaspoon of Saffron thread. Soak the threads and mesh the threads by using the back of a spoon. Add the paste to your recipe.

3. Saffron threads can be milled to obtain a fine powder (by small grinders or in a mortar). This way we speed up and ease the process of coloring and flavoring of saffron.

**Note :-** Rate of the products Mention in the Website will be verified by day to day fluctuation in the Indian Agro Market Actual Rate of the Products will be provide at the time of final Confirmation of Order .Although today it is predominately used as a natural food additive, the traditional culinary uses of saffron are in rice, chicken and fish dishes, as well as in pasta, bread and pastry, cheese, desserts and beverages.



Contact Us

Contact information for Taj Group companies in India.

#### **TAJ AGRO INTERNATIONAL**

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